



MENU

MUTINY WINE ROOM

MUTINY CLASSICS

Hush Puppies crème fraiche, Kaluga black caviar, chives	14	Blistered Shishito Peppers Shabazi & charred Meyer lemon aioli	9
House-Baked Bread Basket Chef's house-made selection, locally milled grain, EVOO, house-made strawberry jalapeno basil jam	7	Cured Ham & Local Cheddar Croquette Spanish pimentón aioli	9
Heirloom Popcorn schmaltz, Swarnadwipa curry	5	Charcuterie & Cheese (2) Selections roasted almonds, olives, strawberry blueberry jam, fruit, house-baked bread	18
Phyllo Wrapped Harbison Cheese Wheel phyllo dough, grilled peach & riesling compote, buckwheat roll	23	Gulf Snapper Ceviche sweet potato chips	18
Harvest Salad with Herbed Vinaigrette local hydroponic lettuces & micro greens, grapes, avocado, berries, house-made croutons	11	Grilled Spanish Octopus Valenciano Tartana bomba rice, La Mancha saffron, socarrat chips, garrofón beans, roasted salsify, guindilla vinaigrette	21
Falcon Lake Farms Beef Tenderloin 6oz. filet, carrot purée, hasselback roasted sunchoke, Oloroso sherry bordelaise, hearts of fire sorrel	36	Carolina Gold Rice "Cacio E Pepe" 63° egg, crispy garlic topping, pecorino cheese	18
Steamed PEI Mussels La Mancha saffron-Pernod emulsion, house focaccia, charred lemon	18	Buttermilk Fried Texas Quail sweet onion cheddar fondue, herb salad	19

BOARDS

Ranch Board seared bison flank steak, smoked venison sausage, braised pork belly, pickled quail eggs, lemon goat cheese mousse, oil-cured Calabrian peppers, olives, onion mustard jam, house-made sourdough flat bread, baguette, cabernet beef jus	43
Coastline Board In-house cold smoked Scottish salmon, lemongrass coconut shrimp, olive oil-poached Spanish boquerones, smoked red snapper dip with caviar, lemon chive focaccia, pickled vegetables, olives, roasted asparagus	32
Vegan Harvest Board mushroom 'ceviche', olive & sundried tomato tapenade, pickled vegetable & micro herb lettuce wraps, fresh chickpea hummus with cilantro, golden peppadew peppers stuffed with Indian spiced potatoes, micro arugula & chickpea crepe, sourdough buckwheat bread, olives, roasted bell pepper jam	21

SPRING OFFERINGS

House Made Pappardelle Pasta * asparagus, spring onion, roasted young garlic, roasted baby carrots, gold tomatoes, micro herbs	19	Mutiny Grilled Baby Gem & Scallop Caesar seared U-10 scallops, preserved lemon dressing, anchovy & garlic rubbed croutons, pickled quail egg	23
Teres & Lobster Falcon Lake teres major beef steak, butter poached Maine lobster, potato gnocchi, fava bean velouté, morel mushrooms	55	Spring Lamb Mini Porterhouse golden vadouvan rub, warm minted salad of fresh chickpeas, Chilean corn & basil puree	25
Golden Farms Smoked TX Quail Raviolo roasted corn & poblano succotash, queso fresco, mole verde	16	Spring Vegetable Vichyssoise Soup seasonal vegetables, leeks, new potatoes, white miso broth, pea shoot pesto	9

DESSERT

Chamomile & honey crème brûlé	9	Chiraboga blue cheese, honey comb, California cherries	10
Santiago almond cake, blueberries, candied lemon, chantilly	9	Lemon cake, charred Meyer lemon frosting, pisco sour espuma, brulée strawberry	10
Horchata flan, mini churros, dulce de leche	9		